

## Starters or Lunches

	Starter	Lunch
Roasted belly of Sussex pork on a parsnip puree with rosemary sautéed potatoes and green beans	£6.50	£11.50
Salmon and coriander rosti cakes with a lemon crème fraiche and mixed leaf salad	£5.95	£9.95
Goats cheese and roasted pepper potato cakes with fresh pesto and a mixed leaf salad	£5.95	£9.50
Stir fried squid with chilli, ginger and lemongrass with a mixed leaf salad	£6.50	£9.50
Chicken Waldorf salad	£6.50	£9.95
Baked Field mushroom stuffed with stilton and wrapped in Parma ham with a mixed leaf salad	£6.50	£9.50
Baked bread crumbed Mozzarella with a warm tomato and basil salsa, mixed leaf salad and French fries	£5.95	£9.95
Tian of poached salmon and Scottish smoked salmon with a mixed leaf salad and melba toast	£6.95	£10.95

## Mains

Breast of chicken wrapped in Parma ham on garlic and parmesan sautéed potatoes with green beans and a red wine jus	£13.50
Pan fried honey glazed breast of Barbary duck on a thyme mash with a bramble and redcurrant jus and green beans	£15.50
Pumpkin, leek and brie tart with a mixed leaf salad and new potatoes	£10.95
Pan fried king scallops and chorizo on a pea and potato mash	£15.95
Roasted shank of lamb with a bean cassoulet	£13.95
Fillets of sea bass on steamed peppers and mange tout with ginger and soy glass noodles	£15.95
Char grilled Rib eye steak with a grilled tomato, field mushroom and French fries	£18.50
Peppercorn sauce/ béarnaise sauce	£2.00
Pan fried calves liver and bacon on dauphinoise potatoes with green beans and a red wine jus	£14.50

## Appetisers/ Sandwiches

Soup of the day with ciabatta bread	£4.95
Smoked salmon sandwich with a lemon crème fraiche	£6.50
Char grilled chicken, bacon and salad ciabatta	£6.25
Rib eye steak and béarnaise ciabatta	£6.95
Grilled Goats cheese, pesto and tomato bruschetta	£5.95
Tapas ; olives, chilli and salted cashews, baked ciabatta bread and houmous	£5.95
Baked ciabatta and houmous	£3.75
Garlic ciabatta bread	£2.75
Marinated mixed olives	£2.50
Chilli and sea salt cashews	£2.50

### Sides From £2.25

French fries, Sautéed rosemary and sea salt potatoes,
Dauphinoise potatoes, new potatoes,
Mixed leaf salad, Green beans, pea and potato mash, thyme mash

Traces of nuts may be present in these dishes, please tell the waiting staff if you have any special dietary requirements or allergies and we will do our best to cater for them. All of our food is sourced locally where possible.

## Desserts

Fresh fruit salad with a trio of sorbets £5.75

Chocolate and mulled pear tart £5.75

Baileys crème brûlée with coffee ice cream £5.75

Raspberry and white chocolate Eton mess £5.75

Sticky toffee pudding with toffee sauce and vanilla ice cream £5.75

Stem ginger parfait with an orange syrup £5.75

Sorbets and ice creams £5.25

Selection of cheese, chutney, walnut toast & biscuits £6.75

### Dessert Wines

Santa Rita late harvest Moscatel Valle De Limari Chile 07 £4.50  
Golden wine with intense green lemon notes, and cent of citrus, lemon blossom and roses. Superbly balanced in the mouth.

Yalumba Reserve Antique Muscat £5.50  
15 yrs of oak ageing gives a sensational fortified wine that competes with 25 yr old tawny port. Notes of prunes, sweet raisins and over ripe strawberries and caramel

Chateau Haura, Cerons Denis Dubourdieu, 2004 £6.50  
Delicious opulent sweet wine with apricot and honey flavours from Semillon lifted by crystallized grape fruit of sauvignon blanc

**We have rooms too!**

Check out all of our facilities at our new website...

[www.limesoflindfield.co.uk](http://www.limesoflindfield.co.uk)